

**2024 Ried GOTTSCHELLE 1<sup>KW</sup> Erste Lage**  
**Grüner Veltliner Kremstal DAC**



**Awards**

93 points Falstaff Guide

4/5 stars VINARIA Guide

100% stainless steel

Alc: 13.5%vol | Acidity: 4.9‰ | Res. Sug.: 2.2g/l

| Nutritional Information (per 100ml) |                  |
|-------------------------------------|------------------|
| Energy                              | 79 kcal / 331 kJ |
| Carbohydrates                       | 1g               |
| of which sugars                     | 0.1g             |

Contains negligible amounts of:  
fat, saturated fat, protein, and/or salt

**Ingredients:**

Grapes\*, preservatives and antioxidants: sulfites,  
stabilizers: metatartaric acid

Contains sulfites

\*from organic farming / organically produced



**100% Handpicked**

The vineyard is situated on a high plateau of ancient Danube-terraces on the southern side of the Danube.

The name was documented first 1341 as "Gotschalich". It means steep edge, which you can find on its southern end.

**Soil**

Loess (= calcereous loam-soil, aeolic sediments deposited in the last glacier-time) covering a mighty layer of glacial gravel-conglomerate from ancient Danube-terraces.

**Harvest and Vinification**

End of October we picked the golden, fully-ripe grapes with 20° KMW by hand.

After destemming and some hours standing time for maceration, the mash was pressed carefully. The must settled over night, temperature controlled. Taken off the settlings. Spontaneous fermentation, temperature controlled at 18- 21° C in stainless steel for about three weeks. On the fine lees till April. Bottled in July, released with September.

**Tasting Notes**

Shiny golden yellow colour. Fruity, delicate nose of yellow apples, hints of grapefruit. On the palate charming aroma of yellow delicious apples with , hints of pink grapefruit and citric notes and white pepper. Elegant and very well structured Aniating with good length, balanced.

**To serve with**

Roasted chicken, pasta with mushrooms, braised or grilled fish, asian cuisine, vegetables, lamb, seafood, salmon.

**Serving temperatures**

11–13 °C

**Best to drink**

2024–2034

<https://www.ungerwein.at>